

FRESH CATCH

Fresh tuna corn “tortilla”,
avocado and chipotle
mayonnaisee 12 Eur

Sea bass ceviche with
yellow spice and green
mango 16 Eur

Grilled langoustines 21 Eur

Fish tacos with fresh
cream, cilantro and
radish salad 17 Eur

SALADS

Avocado, fresh spinach,
fennel and parmesan salad 11.5 Eur

Burrata cheese with
tomato and basil 12 Eur

Chickpeas hummus
with crudites 9.5 Eur

Roasted vegetables and
aromatized butter with herbs 13 Eur

STEAMED

Grilled clams with tomato
and basil oil 17 Eur

Steamed mussels with
coriander and jalapeños
11 Eur

Souped tomato soup
with jalapeños, chicharrón,
avocado and sour cream
9.5 Eur

TAPAS

Select Iberian ham (D.O.)
19 Eur

Seasoned marinated
olives 4.5 Eur

Fried shrimp with
tartar sauce 8.5 Eur

Iberian ham croquettes
7.5 Eur

Guacamole and nacho
chips 8.5 Eur

Patatas bravas (fried
potato wedges) 6.5 Eur

Bread with tomato 3 Eur

Andalusian-style calamari
with olive mayonnaise
12 Eur

Padron's peppers 8 Eur

Fried octopus with
jalapeños and criolla sauce
(tomato, pepper and onion)
13 Eur

RICE AND PASTA DISHES

Shrimp, squid and artichoke paella
(Min. 2 people) 23 Eur/person

Black rice with small cuttlefishes
and bay scallops (min. 2 people) 23 Eur/person

Rice ribs iberica, season mushrooms
and sausages (min. 2 people) 22 Eur/person

Cipriani tagliolini with baked tomatoes
over burrata and Kalamata olives 16 Eur

Vegetables and kingprawns
green curry with rice 16 Eur

SEAFOOD

Grilled octopus with scaled vegetable
and mayonnaisee of caper 21 Eur

Baked Santurce-style monkfish tail 23 Eur

Fresh fish of the day in the traditional
style (2 people) M.P.

Lobster stew with spaghetti
(min. 2 people) 24 Eur/person

Fish and chips 17 eur

MEAT DISHES

Gallito house hamburger 15 Eur

Corn arepa with free range chicken crumble 16 Eur

Beef tenderloin tacos (pico degallo,
guacamole and spicy herb oil) 21 Eur

Ajiaco with corral chicken, avocado and
cheese cream 16 Eur

Beef steak, salad of potatoes, fresh herbs
and parmesan cheese 23 Eur